



# *Fekete Winery* *Somló*

## SOMLÓI OLASZRIZLING



Vintage	2011
Variety	100% Olaszrizling (Riesling Italic)
Alcohol V/V	14.10%
Sugar free extract g/l	24.90
Total acid g/l	5.5
RS g/l	1.5
pH	3.53
Production (bottles)	3101
Available since	July 2013
Vinification	After careful hand harvesting and sorting, spontaneous fermentation takes place in 1100l Hungarian oak casks.
Maturation	18 month in used 1100l Hungarian oak barrels, and further 18 months reductive maturing in stainless steel tanks before bottling.
Tasting note	Creamy on the nose with floral and herbal hints. The palate is surprisingly smooth for its age. Stone is not the ruler this time but provides an expressed frame behind the rich peach and almond flavors of the Riesling.
Independent tasting note	This wine leads with a deep golden hue that shimmers in the glass. Stone fruit and flower aromas are accented by hints of smoke. Tons of apricot flavors dominate the palate along with continued spice. Limestone and mesquite honey emerges on the above average finish. This is a fruity and engaging wine that demands attention and pulls you back in for one sip after another. /The Daily Meal/

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